

WARNING ! ACHTUNG !



**READ THESE
IMPORTANT SAFETY TIPS
BEFORE BUILDING YOUR CHILI.**

⊘ NO SINGING WHEN BUILDING YOUR CHILI - IT AFFECTS YOUR AND OTHERS' CONCENTRATION ON SAFETY

⊘ DON'T LEAN YOUR WHOLE HEAD INTO THE POT AND SNIFF

⊘ THE CHILI IS HOT (TEMPERATURE-WISE), SO DON'T SCOOP CHILI WITH YOUR FINGERS

⊘ NO DANCING WITH A BOWLFUL OF CHILI

⊘ DON'T DRINK TABASCO STRAIGHT FROM THE BOTTLE

**REMEMBER
SUSAN'S HOUSE RULES FOR
GOOD MANNERS**



1. SUSAN IS ALWAYS RIGHT
2. IF SUSAN IS WRONG, SEE RULE #1

INGREDIENTS:

Texas Chili -

Beef, round steak
Yellow onions
Garlic
Jalapeño
Bacon
Tomatoes
Chile powder
Cumin

Vegetarian Chili -

Tomatoes
Black-Eyed Peas
Red Beans
Onyon
Red Pepper
Olive Oil
Garlic
TVP
Tomato Paste
Cumin
Chili Powder
Kosher Salt

Recipe Sources:

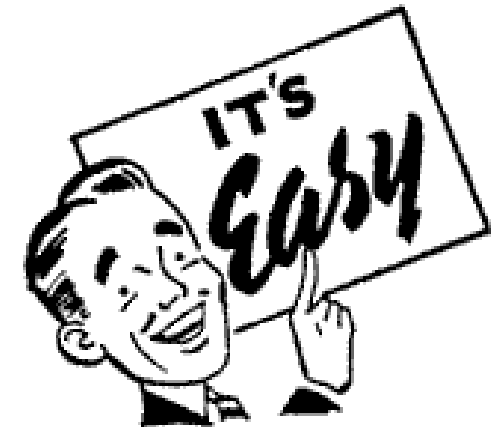
Texas Chili -
The Frugal Gourmet Cooks American

Vegetarian Chili-
Moosewood Restaurant New Classics

OFFICIAL



**INSTRUCTION
MANUAL
FOR
BUILDING
CINCINNATI-
STYLE
CHILI FIVE-
WAY**



REQUIRED IMPLEMENTS:

- BOWL
- UTENSILS
- NO FINGERS !

CHOICES:

TEXAS CHILI (FOR CARNIVORES),
OR
VEGETARIAN CHILI

PASTA

RED BEANS

GARNISHES:

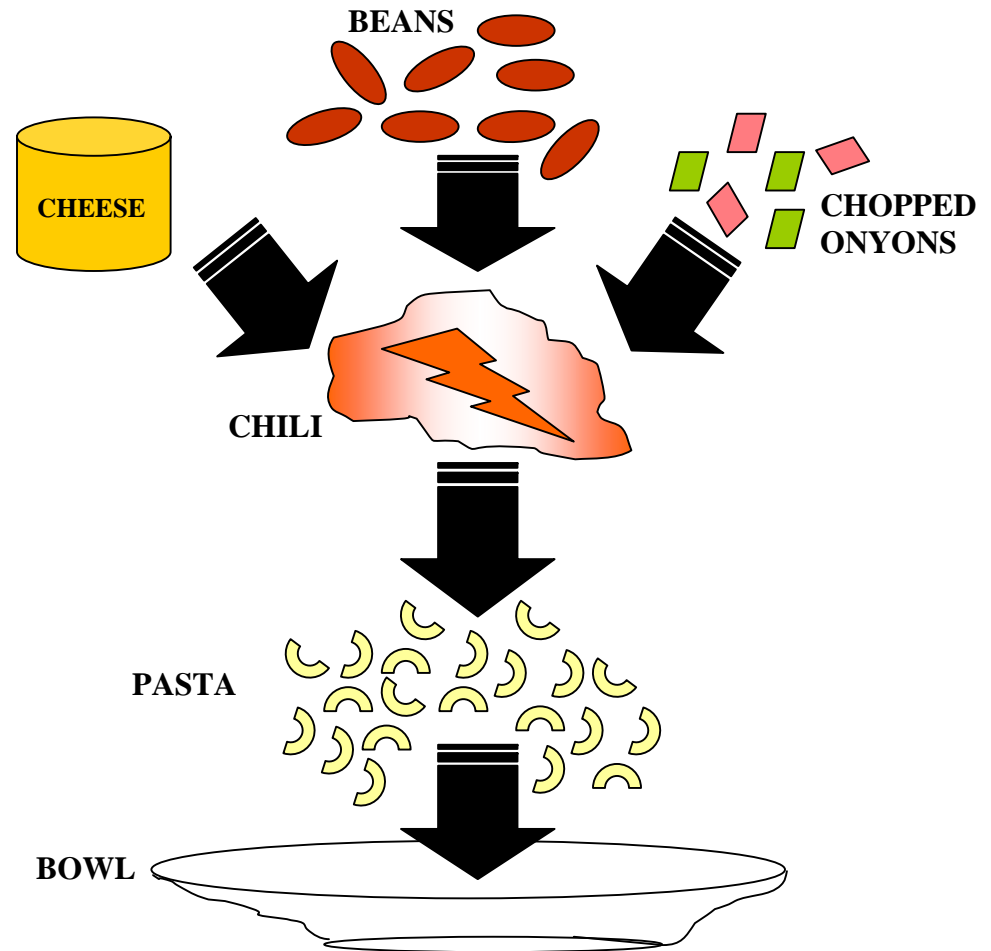
GREEN ONYON
SHREDDED MOZZARELLA
and CHEDDAR
GRATED PARMIGIANO-REGGIANO
TABASCO®

**FOR A TRUE CINCINNATI CHILI
FIVE-WAY, GO TO CINCINNATI !**

**FOR A REASONABLE FACSIMILE,
USE (1) CHILI, (2) PASTA, (3)
BEANS, (4) ONYON, AND
(5) CHEESE**

ASSEMBLY DIAGRAM (Exploded View):

N.B.: Typical Assembly - Consumer can alter specifications to suit own tastes



Alternate assembly:
(Suggestions only)

- (1) Pasta covered with garnishes, then chili over all
- (2) Omit some items as optional, e.g. beans, onions
- (3) Use more than one type of cheese in same assembly